



# Basil Prawn Roti John with No Crab Chilli Crab Sauce & Basil Oil

Recipe by Inderpal  
MasterChef Singapore Season 4

SERVES 1-2

PREP TIME 45MINS

COOK TIME 45MINS

## INGREDIENTS

### Rempah

- 2 inches galangal
- 1 medium red onion
- 3 bulbs garlic
- 1 lemongrass
- ½ tsp belachan
- 2 Chilli
- 3 local prawn head meat

### No Crab Chilli Crab Sauce

- 2 local eggs
- Pinch of salt
- 1 tbsp of pepper
- 2 tbsp of palm sugar
- 4 tbsp of oil
- 3 prawn shells

### Roti John Omelette

- 3 local eggs
- 1 french loaf (approx. 6")
- 3 bulbs garlic
- 1 chilli padi
- 2 tbsp fish sauce
- 2 tbsp oil
- 1 bunch basil
- ½ cup oil

### Garnish

- fish sauce mayo
- ½ cup mayonnaise
- 1 tsp fish sauce
- 1 tsp palm sugar
- 2 lime wedges

## METHOD

### Rempah

1. Blend rempah ingredients well.

### No Crab Chilli Crab Sauce

1. Saute prawn shell in oil. Remove once color changes.
2. Add rempah and saute till color changes and oil separates. Add salt and pepper to taste.

### Roti John Omelette

1. Chop garlic and chilli padi. Keep prawn meat in big chunks. Add prawns to garlic and chilli padi in a bowl. Add eggs and beat till all combined.
2. Blend the basil and oil till fine. Strain as much basil oil as possible and set aside.
3. Heat basil oil in a pan and drop half the egg mixture in. Once the color changes from the bottom slightly add half the bread. Press down on the bread to ensure the egg soaks into the bread. Cook till eggs form properly and the prawns are cooked through.
4. Remove from oil. Use a kitchen towel to pat dry to remove excess oil as much as possible. Add salt and pepper to taste.

### Plating

1. Put the roti john on a plate.
2. Pour no crab chilli crab sauce over it generously.
3. In a bowl, mix mayonnaise, fish sauce and palm sugar. Once fully incorporated, transfer into a squeeze bottle. Squeeze fish sauce mayo over the roti john generously.
4. Drizzle basil oil and lime juice around the roti.

RECIPE SHARED BY

SFA in collaboration with MasterChef Singapore